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Please replace paragraph [0010] bridging pages 2-3 of the present specification with the following:

[0010] In another embodiment of the present invention, the processes of the present invention are used to convert brined sweet cherry halves into a stabilized frozen black sweet cherry product. This is typically accomplished by providing single or double bleached, whole or sliced brined cherries that are typically cut in half, freezing the cherries in water for from about 12 to about 72 hours to soften the firm tissue of the brined cherries, facilitate removal of sulfur, facilitate coloring, and aid infusion of the cherries to a higher Brix level, rinsing the cherries to remove sulfur to less than 50 ppm, coloring and infusing the cherries with a combination of red cabbage juice extract and caramel color, typically from about 1% to about 70% based upon the weight of the cherries, dissolved in corn syrup ~~to a Brix of~~, stabilizing the cherries by increasing the Brix to not greater than about 52 Brix with a combination of high fructose corn syrup (from about 50 to about 80 Brix) and lemon juice, pasteurizing the cherries by heating and then cooling the cherries, adding a natural black sweet cherry flavor as the cherries cool, separating the cherries from the stabilized syrup and freezing the cherries. The finished, processed cherry products typically have a sulfur content of less than about 10 ppm. The finished, processed cherries may be measured to confirm a sulfur content of less than 10 ppm.